

# WINES by the BOTTLE and GLASS

*arranged dry to sweet*

## DRY WHITE

### **Farmstead White Blend - 3 Bottle Limit**

A limited production, hints of apricot and butterscotch are met with lively acidity!  
An oak-aged blend of 85% Madeleine Angevine and 15% Pinot Gris. Pairs well with scallops, roasted peppers & creamy polenta. 12.5% ABV. 102 cases

Bottle | Glass  
**\$30 | \$14**

### **Madeleine Angevine 2020**

This dry, crisp French varietal originates in the Loire Valley in France and features notes of citrus and grass with an abundance of floral and fruity aromas. This delicate wine is the perfect match for oysters and lighter seafood dishes. 12% ABV. 190 cases

**\$28 | \$14**

### **Müller-Thurgau 2021**

Crisp acidity, tangible minerality, flavors of apple and juicy white peach. Aged in stainless steel. 12% ABV. 178 cases.

**\$28 | \$14**

### **Pinot Gris 2022 - 3 Bottle Limit**

Floral aromas and flavors of nectarine and Asian pear, finish with hints of cream and lime. 72 hours of skin contact give it a coppery 'ramato' color. 12.5% ABV. 66 cases

**\$34 | \$16**

## OFF-DRY WHITE

### **Siegerrebe 2022**

The first Siegerrebe ever planted and grown in the United States! Spicy and fragrant off-dry wine, with hints of grapefruit, apricot and melon. This delightful grape has the fragrance of Muscat and the spice of Gewürtztraminer. Great with spicy curries. Pronounced "sea-ger-ray-buh". 11.5% ABV. 103 cases

**\$28 | \$14**

## SEMI-SWEET WHITE

### **Ferryboat White Blend**

The perfect accompaniment to a picnic or a lazy afternoon. A fruity and slightly sweet white wine blend of Madeline Angevine, Siegerrebe, and Muller Thurgau. . 11% ABV. 214 cases

**\$28 | \$14**

## DRY RED

### **Farmstead Red**

A barrel-aged blend of 52% Pinot Noir, 43% Regent and 5% Zweigelt, this age worthy wine offers hints of wild huckleberry and tart cherry on the pallet. 12% ABV. 95 cases

**Sold Out**

### **Pinot Noir 2020**

Crafted in a style similar to French Burgandies. This elegant red is dry and medium bodied with flavors of black cherry and plum. Finished in neutral French Oak, and unfiltered. 12.8% ABV. 76 cases

**\$38 | \$16**

## UNIQUE OFFERINGS

### **Piquette 2022-1 Bottle Limit**

**\$18 | -**

Low ABV sparkling wine. Created by rehydrating our pressed grape skins, this drink is tart, light and refreshing. 6.9% ABV. 49 cases.

### **Vermouth - 1 Bottle Limit**

**\$34 | -**

Our grapes, fermented into wine and distilled into spirits, are the backbone of this sweet and herbal vermouth. Infused with homegrown herbs and gently caramelized sugar, this warming blend is perfect for sipping or adding to your favorite cocktails. 16% ABV. 50 cases.

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### Snacks

Boursin or Goat Cheese- \$6  
Box of Crackers- \$4  
Calabrese Salami- \$6  
Crimson Cove Smoked Salmon - \$9  
Crimson Cove Smoked Nuts- \$8

### Non-Alcoholic Drinks

Spindrift Sparkling Water- \$3  
Juice Box - \$1



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## Join our Wine Club

Info + Signup

[www.bainbridgevineyards.com/wineclub](http://www.bainbridgevineyards.com/wineclub)

Quarterly allotments. Members receive 15% off all bottle purchases, two complimentary glass pours or tastings at pick up. 50% off glass pours/ tastings.

## HISTORY of FARM & WINERY

Our wines are produced on land first cultivated in 1928 by the Suyematsu family, Japanese-American berry farmers. The first grapes were planted on the farm in 1978 by Gerard Bentryn. He was a pioneer in Western Washington grape-growing and helped establish the Puget Sound Appellation in 1995. After his retirement, the winery was reopened under cooperative ownership of employees in 2013 and remains committed to producing estate-grown fine wines.

Suyematsu/Bentryn Family Farms is home to five working farms that share the land. The biodiversity is important to the quality of our wines, but also means the vineyards are not open to the public for exploration at this time.



## Varietals We Grow

year of planting

### white

Müller-Thurgau	1978
Siegenerbe	1981
Madeleine Angevine	1981
Pinot Gris	1995

### red

Pinot Noir	1989
Regent	2005-8
Zweigelt	2005-8
Agria	2005-8
Dunkelfelder	2005-8
Garanoir	2005-8



Follow us @bainbridgevineyards

Tasting room open Thursday- Sunday, 1 to 6 PM  
www.bainbridgevineyards.com | 206.842.9463

Photos by Joel Sackett and friends of the vineyard.



# BAINBRIDGE VINEYARDS

## Spring Tasting Flight - \$18

*recommended  
tasting order*

1. Madeleine Angevine 2020
2. Müller-Thurgau 2021
3. Farmstead White
4. Pinot Noir 2020

*One tasting fee waived with three-bottle purchase*



## Bainbridge Grown Wine

B Corp • Certified Organic vineyards • Woman-owned and -run